

## Eat your veggies please!

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*Tribune Columnist*

I can't complain about kids and veggies since my children are great veggie eaters. However, that being said, they do have their days where they would rather have Pop Tarts and Kit Kats for supper than broccoli and corn. This recipe is one of those that is great for the non-veggie eater. You can substitute the peas with broccoli, green beans, or whatever you want and you will still love it—and so will that person in your life who tries to pick all the veggies out of every dish! Try this easy to prepare meal. You are sure to love it!

## Chicken and Stuffing Dinner

### FILLING:

2 cups cubed cooked chicken  
2 cups frozen peas  
1 (10 3/4 ounce) can cream of chicken soup  
1/3 cup chicken broth  
1 tsp. dried thyme

### TOPPING:

3 cups dried cubed herb seasoned stuffing  
1 cup chicken broth  
1/4 cup butter  
3 slices American cheese cut into quarters

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Heat oven to 400 degrees F. Combine filling ingredients in a large bowl. Spoon into baking dish.

Place stuffing mix into a large bowl. Combine broth and butter in a small saucepan. Cook until mixture reaches a boil. Pour over stuffing and toss with fork. Spoon into baking dish to cover filling. Cover and bake for 15 minutes.

Remove cover and bake an additional 15-20 minutes until bubbly. Top with cheese and serve once cheese is melted.

